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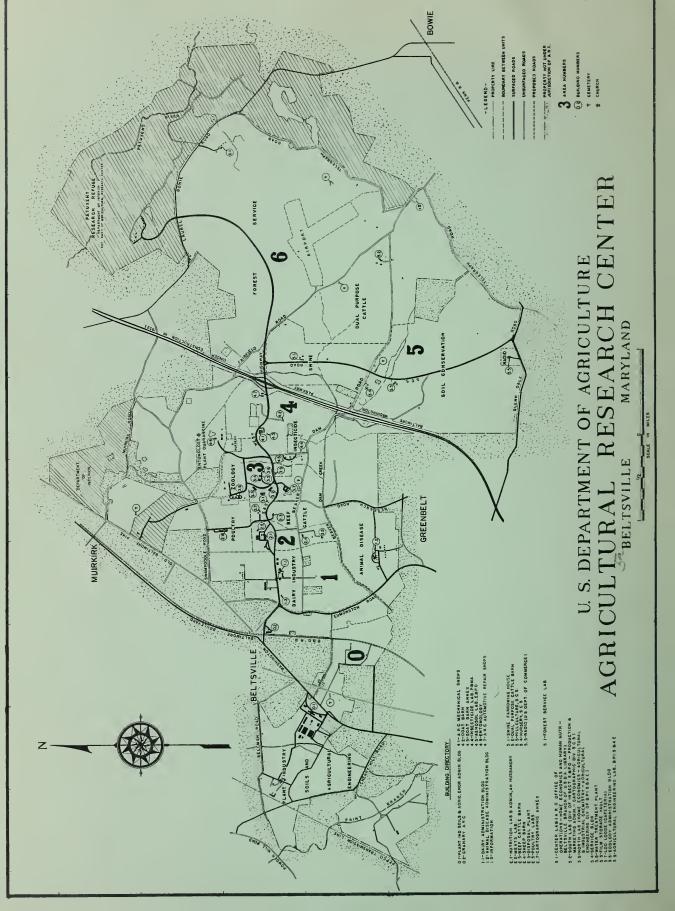


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Research Luncheon and Tour

for

THE AGRICULTURE SUBCOMMITTEE

of the

HOUSE COMMITTEE ON APPROPRIATIONS

Agricultural Research Center

of the

United States Department of Agriculture

3a May 29, 1953



Tour of Research Center

STOP 1	BUREAU OF PLANT INDUSTRY, SOILS, AND AGRICULTURAL ENGINEERING - Dr. A. H. Moseman, Chief
STOP 2	Greenhouse Area
11:45 - 11:50	Onion breeding - Dr. Henry A. Jones
STOP 3	South Farm
11:55 - 12:10	Weed control - Dr. Warren Shaw
STOP 4	South Farm
12:15 - 12:20	Strawberry breeding and disease-control - Dr. Donald Scott
STOP 5	BUREAU OF DAIRY INDUSTRY - Dr. O. E. Reed, Chief
12:35 - 12:42	Dairy cattle breeding investigations - Mr. M. H. Fohrman
12:42 - 12:49	Investigations on production and utilization of grass silage - Dr. L. A. Moore
12:49 - 12:55	Cheese investigations - Dr. G. E. Holm
STOP 6	Log Lodge
1:00 - 1:45	Luncheon featuring products developed by agricultural research
1:45 - 2:00	BUREAU OF AGRICULTURAL AND INDUSTRIAL CHEMISTRY - Dr. G. E. Hilbert, Chief
	Research in developing new and improved uses for farm products
STOP 7	BUREAU OF ANIMAL INDUSTRY - Dr. B. T. Simms, Chief
2:05 - 2:17	Atrophic rhinitis; meat-type hogs - Dr. T. C. Byerly and staff
STOP 8	Beef Cattle Barn
2:23 - 2:35	Protein requirements for reproduction; Continuous versus interrupted growth; High-forage diets for steers; Lignin in relation to digestibility of pasture grasses - Dr. T. C. Byerly and staff

STOP 9 BUREAU OF ENTOMOLOGY AND PLANT QUARANTINE - Mr. Avery S. Hoyt, Chief

2:40 - 3:05 Aerosols and allethrin insecticide - Dr. R. A. Fulton

Resistance of insects to insecticides - Dr. B. B. Baber

Insect transmitters - Dr. Floyd Smith

Wheat resistance to insects; Alfalfa weevil; Insects attacking peanuts - Dr. Fred W. Poos

Insects attacking wood products - Mr. R. A. St. George

Importation and colonization of parasites of the pink boll worm; Honeybees; Pollinators - Mr. J. I. Hambleton

STOP 10 BUREAU OF HUMAN NUTRITION AND HOME ECONOMICS - Dr. Hazel K. Stiebeling, Chief

3:10 - 3:40 Nutritive value of food - Dr. Esther L. Batchelder

Studies of fabric serviceability - Dr. Suzanne Davison

STOP 11 Experimental Houses

3:45 - 4:00 Functional features of experimental houses - Mrs. Lenore Sater Thye, Bureau of Human Nutrition and Home Economics

Structural features of experimental houses - Mr. Wallace Ashby, Bureau of Plant Industry, Soils, and Agricultural Engineering

Research Luncheon

Orange Juice

Prime Ribs of Beef

Cold Sliced Baked Ham

Glazed Sweetpotatoes

Green Peas with Mushrooms

Asparagus

Fresh Vegetable Relish Plate

Potato Salad

Lemon Ice

Hot Biscuits

Whole Wheat Rolls

Honey-Fruit Spread

Whey Cheese Spread

Comb Honey

Crystallized Honey

Fresh Strawberry Pie

Milk Coffee

Cheddar Cheese

Swiss Cheese

Salted Nuts

Luncheon Notes

Agricultural research constantly strives to make our foods better and to produce them more efficiently. This luncheon features new and improved foods developed in laboratories and field stations of the Agricultural Research Administration. Some of these foods are designed for general use. Others are for special uses such as military rations. All of them have undergone rigid tests for nutritive value and taste appeal.

The luncheon is being served buffet style and offers the following research-developed foods for your selection:

Appetizer

Orange juice - from orange-juice powder, made by dehydrating fresh orange juice, to provide a product that retains the color, taste, and nutritive quality of the fresh fruit. The powder may be stored without refrigeration.

Main Course

- Prime ribs of beef from the twin-calf experiment. This research is showing that young animals on reduced rations gain rapidly when put back on full feed and that quality of meat is as good as or better than that from animals raised on continuous full feed.
- Baked ham from a new meat-type hog, developed to produce a larger percentage of preferred lean cuts of pork and a smaller percentage of fat than the old lard-type hog.
- Glazed sweetpotatoes prepared from a large-quantity recipe developed for institutional use, using a new unnamed variety (designated as No. 59-99) resistant to black rot, one of the worst diseases of sweetpotatoes.
- Potato salad prepared from a research-developed institutional recipe, using the new multiple-disease-resistant variety Sebago.
- Green peas with mushrooms Peas dehydrofrozen by partially dehydrating fresh peas, followed by quick-freezing, developed to reduce costs of warehousing, storing, and transportation. Mushrooms grown under improved methods of insect control.
- Asparagus grown under improved methods of insect control to insure high yields and quality.

- Lemon ice made from fresh lemon puree, developed to provide new outlets for fruit, particularly sound, fully ripe fruit not suitable for shipping.
- Lettuce from the new variety Salad Bowl, a slow-bolting lettuce with tender, well-flavored leaves. Adapted to all lettuce-growing areas.
- Onions new hybrid Granex and other unnamed hybrids, developed for high yields, disease resistance, and mild flavor.
- Whole-wheat rolls made from recipe developed for use in schoollunch menus. Protein and iron content increased by addition of non-fat dry milk and molasses.

Dessert

Fresh strawberry pie - made with strawberries of the Temple variety, developed for resistance to the red stele root disease and for good shipping and eating qualities. Now the leading variety in the Del-Mar-Va Peninsula.

Specialty Foods

- Cheddar cheese new superior quality cheddar made in half the time required by present methods. Makes possible two runs a day instead of one.
- Whey cheese spread made from proteins recovered from whey, providing a new use for milk proteins left after cheese manufacture, now largely wasted or fed to animals.
- Swiss cheese made from pasteurized milk, which yields a safer product.
- Honey-fruit spread made from fruit juice and honey, developed to provide wider outlets for honey.
- Comb honey from improved honeybees, which produce higher quality and higher yields of honey.
- Crystallized honey made by controlling granulation, resulting in fine, smooth crystals. This added outlet for honey helps assure honeybees for the pollination of seed and fruit crops.

- Pecans from new Barton variety, a high-yielding, thin-shelled nut with superior keeping qualities.
- Almonds from the Jordanolo variety, a heavy-yielding, paper-shell, high-quality variety created to replace the famous imported Jordan variety for the fancy nut trade.

Beverage

Milk - contains increased non-fat solids and reduced fat, providing a low-calorie, highly nutritious beverage.

Flowers

- stored at
- Lilies Speciosum rubrum and Easter lilies grown from bulbs treated with a chemical that forces blooming at any time of year. temperatures
- Double-flowered stock from breeding studies that showed how to produce 100-percent double-flowered stock; single-flowered stock has no market.
- Roses New aerosol insecticides control insects and result in much longer stems.





